# United States Patent [19]

**Potter et al.**

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[54] **FLAVOR DELIVERY ARTICLE**


[75] Inventors: **Dennis L. Potter, Kernersville; Mark L. Raker, Clemmons; Henry T. Ridings, Lewisville; Andrew J. Sensabaugh, Jr., Winston-Salem; Amos E. Westmoreland, Winston-Salem; Donna K. Woods, Winston-Salem; Chandra K. Banerjee, Pfafftown, all of N.C.**

[73] Assignee: **R. J. Reynolds Tobacco Company, Winston-Salem, N.C.**



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[51] **Int. Cl.**[4] ..... **A24F 1/00**

[52] **U.S. Cl.** ..... **131/194**; 131/273; 131/360

[58] **Field of Search** ..... 131/273, 194–197



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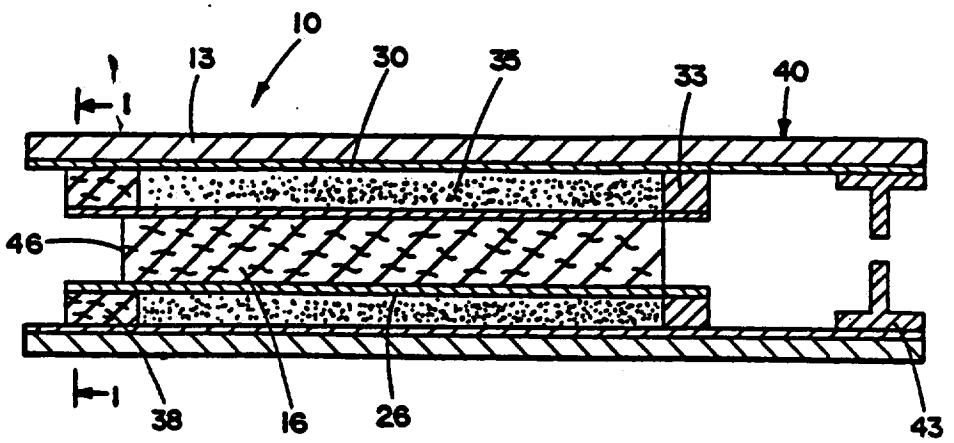
*Primary Examiner*—V. Millin
*Assistant Examiner*—Jennifer L. Doyle



[57] **ABSTRACT**

A flavor delivery article provides volatilized flavor by heating a flavor carrying substrate, but not burning any material. A heat source which includes a metal oxide (e.g., calcium oxide), an anhydrous metal sulfate (e.g., magnesium sulfate), an inorganic salt and a sugar, generates heat upon contact of water therewith. The heat produced by the heat source heats flavor in a heat exchange relationship therewith. Flavors volatilize and are drawn into the mouth of the user of the article. Typical heat sources heat the flavor to a temperature within 70° C. to 200° C. for 4 to 8 minutes.


**69 Claims, 1 Drawing Sheet**





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